

## **lunch / 2 courses £18.95 / 3 courses £21.95**

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### **appetizers...**

Crispy Salt & Chilli Calamari / Napa Slaw & Thai Dressing / Sesame / Hot & Sour Dip Sf / F / Se

Soup of the day / GF / V

Beetroot Tartare / capers & shallots / beetroot yoghurt / wasabi / apple V / VG / GF

Crispy Korean beef & noodle salad / fermented chili sauce / spring onion / sesame D / E / Se

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### **main courses...**

Scottish Salmon Steak / Tamarind, Chili & Shetland Mussel Broth / Minestrone of Vegetables / Chervil / Steamed Jasmine Rice F / Gf

Lemongrass & Chilli Marinated Chicken Breast / Spiced Ratatouille & Cous Cous / Chickpeas / Sour Cream Raita / D

Tofu "Bibimbap" Risotto / Fragrant Risotto Rice / Crispy Tofu / Nori Seaweed / Seasonal Wild Mushrooms / Pickled Red Radish / Beansprouts / Spring Onion / Boiled Egg / Pak Choy / Korean Gochujang Sauce / V / D / GF E (can be made vegan)

8oz Scotch Rump Steak (Thai Salad) / Contrast Aromatic Compound Butter / Thai salad of Mint / snow peas / pickled cucumber / shallots / pickled carrot / bean sprouts / toasted peanuts / sesame / GF / (£4.95 supplement)

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### **desserts...**

Lime & Coconut Posset / Coconut Water Gel / Honeycomb / D /

Dark Chocolate Mousse Cake / Ginger Shortbread Base / Raspberry Sorbet D / E

Lemongrass Crème Brulee D / E

A Selection of Ice Creams & Sorbets / D / E

A selection of Scottish Cheeses / Spiced Pear Chutney / Oat Cakes (£4.95 Supplement) D / E / A

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### **Dietary Requirements & Allergens...**

A - Alcohol / D- Dairy / E- Eggs / VG – Vegan / V – Vegetarian / F – Fish / SF – Shellfish / GF – Gluten Free / N – Nuts / P – Pork / Se – Sesame

The kitchen contains nuts. Please advise your server of any allergies or dietary requirements

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